

DINNERLY



North African Pork Curry with Nutty Fried Couscous



20 minutes



2 Servings

Laced with chermoula, a North African spice blend containing paprika, cumin and coriander, this mild curry is flavour-packed. Served with nutty fried couscous, it's a taste adventure the whole family will love.

WHAT WE SEND

- 1 green capsicum
- coriander
- pork stir-fry
- 10g chermoula seasoning ¹⁷
- 150g couscous ¹
- 200ml coconut milk

WHAT YOU NEED

- 2 garlic cloves
- 200ml boiling water
- 1 tbs olive oil
- 2 tbs tomato paste
- 20g butter ⁷

TOOLS

- medium deep frypan or saucepan with lid
- slotted spoon
- medium frypan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Milk (7), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 820kcal, Fat 41.4g, Carbs 61.4g, Proteins 47.5g



1. Prep ingredients

Thinly slice the **capsicum**. Pick the **coriander** leaves and finely chop the stems. Crush or finely chop **2 garlic cloves**. Separate the **pork stir-fry** into a bowl. Add **2 tsp chermoula seasoning** (see Kitchen notes) and toss to coat.



2. Brown pork

Put the **couscous** in a large heatproof bowl, pour over **200ml boiling water** and cover with a plate (see Kitchen notes). Stand for 5 mins or until the water is absorbed. Fluff with a fork. Meanwhile, heat **1 tbs olive oil** in a medium deep frypan over high heat. Cook the **pork**, stirring, for 1-2 mins until browned. Remove from the pan with a slotted spoon, reserving the oil in the pan.



3. Start curry

Return the pan to medium heat. Cook the **capsicum**, stirring, for 2 mins or until softened. Add the **coriander stems, garlic, 2 tsp chermoula seasoning** and **2 tbs tomato paste** and cook, stirring, for 1 min or until fragrant.



4. Simmer curry

Add the **pork, coconut milk** and **125ml (½ cup) water** to the capsicum mixture and bring to the boil. Reduce the heat to medium and cook for 5-8 mins until the pork is cooked through and the curry is thickened. Taste, then season with **salt and pepper**. Remove the pan from the heat.



5. Fry couscous and serve up

Meanwhile, melt **20g butter** in a medium frypan over medium-high heat. Add the **couscous**, season generously with **salt and pepper** and cook, stirring, for 1-2 mins until heated through. Divide the couscous and **curry** among bowls, scatter with the **coriander leaves** and enjoy!



6. Kitchen notes

Our chermoula spice blend has a mild chilli kick. If you aren't keen on spicy foods, use a little less than the amount specified. ~ Frying the couscous adds a lovely nutty flavour, but if you're short on time you can skip this step. Instead, add 20g chopped butter and a generous pinch of salt to the couscous before adding the boiling water.